A LA CARTE

STARTERS

SCALLOPS
Roast Diver Caught Scallops, Caramelized Quince, Toasted Hazelnuts, Parsley Mousse, Piccolo Parsnips 16

HAM HOCK AND GUINEA FOWL PRESSING
Roast Victoria Plum, Spiced Parkin Cake, Liver Parfait, Damson Jam 13

HAND PICKED CORNISH CRAB
Lemongrass and Galangal Sauce, Pickled Cockles, Saffron Potatoes, Poached Tomato, Smoked Haddock 14

POT ROAST QUAIL
Burnt Onion, Vacherin Mont d'Or, Salt Baked Beetroot, Quail Jus Gras 13

ROAST CELARIAC SOUP
Maple Glazed Turnips, Barkham Blue Cheese, Beurre Noisette, Pear 12

MAINS

SIRLOIN OF BEEF
50 Day Aged Grilled Sirloin of Dexter Beef, Maple Glazed Sweetbread, Loaded Jerusalem Artichoke Skin, Jacobs Ladder, Boulangère Potato 33

OLD SPOT PORK LOIN
Black Pudding and Cranberry 'Bonbon', King Oyster Mushroom, Sprout Tops, Hasselback Potatoes, Stuffed and Rolled Belly 27

ROAST MONKFISH TAIL
Seared Cauliflower, Toasted Peanuts, Baked Sand Carrots, Lobster and Carrot Cream 31

SADDLE OF VENISON
Haunch and Swede Pudding, Roast Sweet Potato, Girolles, 'Brown Sauce' 28

ROAST STONE BASS
Pesto Gnocchi, Wilted Ramps, Red Pepper Compote, Basil Cream 29

SIDE DISHES 4.50

Miso Roasted Cauliflower

Grilled Tenderstem Broccoli with Pickled Chili

Haricot Beans in Tomato with Crispy Onion

Dauphinoise Potato

Food Allergies and intolerances – please speak to one of our front of house team when ordering.
A discretionary service charge of 12.5% will be added to your bill.
All indicated prices are inclusive of 20% VAT

CHEESE COURSE
(optional)

CHOOSE A SELECTION FROM OUR CHEESE CABINET
2.50 per portion

DESSERTS

DARK CHOCOLATE MARQUISE
Passion Fruit Jelly, White Chocolate Cremeux, Cocoa Nib Brownie,
Mango and Passion Fruit Sorbet 12

ROAST BANANA SOUFFLE
White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet 12

RHUBARB BAKED CHEESECAKE
Gingernut, Poached Rhubarb in Hibiscus, Stem Ginger, Set Custard 10

MANDARIN AND ROSEMARY PARFAIT
Curd, Olive Oil Cake, Black Olive 11

MILK AND COFFEE
Kenyan Coffee Cake, Mascarpone Mousse, Cinnamon Ice Cream,
Poached Concorde Pear, Almond Florentine, Bitter Chocolate 10

CHEESES
Artisan Biscuits, Apple Chutney
Pricing as above

COFFEE AND PETITS FOURS 4.5

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free
√ denotes dishes which are suitable for vegetarians
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